



WILLOW

Mid-Day Nosh

ONION SOUP GRATINÉE 16
crispy shallot, thyme crouton, aged Gruyère

BRUSSELS SPROUTS 16
charred, house made herb agrodolce, chipotle aioli

PARMESAN TRUFFLE FRIES 9
fresh cut parmesan truffle fries with truffle aioli

WILLOW SALAD 15
*baby mixed greens, heirloom tomatoes,
shaved vegetables, roasted shallot-balsamic vinaigrette*

ASSORTED CHEESES & CHARCUTERIE 26
*selection of salumi, assorted cheeses, cornichon,
grainy mustard, Orwashers organic sourdough*

TUNA TARTARE 24
*peppered romesco, squid ink tuile, avocado,
pickled mustard seeds, micro greens*

LOCAL WAGYU PETIT BURGERS 16
caramelized onions, tomato jam, truffle aioli

EAST COAST CHILLED OYSTERS (6) 26
on the half shell, lemon, red wine mignonette

MIRBEAU ROASTED OYSTERS (6) 28
*garlic-herb crumbs, crispy pancetta, lemon zest,
oregano, lemon-parmesan cream*

Fall 2023

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.
Please inform your server if a person in your party has a food allergy. Shared plates will be charged an additional
\$3. Groups of 6 or more will be charged a 20% gratuity.*